



Burns Night

Canapés

Scottish “stovies” hash brown crunch with beef fat emulsion (gf, v available)

Celeriac and turnip scotch pie, beetroot and Bovril dressing (v available)

Cullen Skink croquettes with leek emulsion (gf)

Starter

Roast onion, rarebit, potato and cheddar foam, malted ale sauce (v)

Main

Haggis neeps and tatties “re imagined” with whisky sauce and winter greens (gf, v available)

Dessert

Dundee cake with shortbread ice cream and aerated butterscotch, cranachan crunch, whisky and local honey (v)